



CRAFT YOUR NIGHT CATERING MENU

Ann Spella

Catering Manager

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Rumpusroommke.com

-SNACKS & APPETIZERS-

RUMPUS ROOM CHARCUTERIE BOARD

WI cheese, aged meats, dried fruit, almonds, cornichons, olives,
fresh bread, local honey, grainy mustard

Small (10-20 person) 75

Medium (20-40 person) 140

Large (40-50 person) 280

X Large (50 person +) 350

FRUIT TRAY

Assortment of fresh fruit and berries with yogurt for dipping

-or-

VEGETABLE TRAY

Fresh vegetables with ranch sauce for dipping

Small (10-20 person) 35

Medium (20-40 person) 75

Large (40-50 person) 150

X Large (50 person +) 185

All appetizers listed below are fit for 10 guests or more

RUMAKI

crispy water chestnuts wrapped in bacon
13.50/dozen

BACON

1 lb. of brown sugar and black pepper-rubbed bacon
19.00/dozen

WI CHEESE CURDS

Kaufhold's white cheddar curds with creamy garlic
dressing
19.00/order

DEVILED EGGS

topped with bacon, chives, and smoked paprika
14.50/dozen

MARGHERITA FLATBREAD

Demi-sec tomato, fresh basil, and a balsamic reduction
21.00/dozen (v)

WI PRETZEL BITES

Classic German style made fresh here by the
Milwaukee Pretzel Company *Served with beer cheese sauce*
15.50/order

BACON & CURD FLATBREAD

caramelized onions, brown sugar bacon, crème
fraiche, local cheese curd
22.00/dozen

SEASONAL VEGAN BRUSCHETTA

Served on a toasted baguette (v)
20.00/dozen

WI CHEDDAR GRILLED CHEESE BITES

Served with a cornichon
20.00/dozen

PULLED PORK SLIDERS

Braised BBQ pork and pickle slices
36.00/dozen

-FAMILY STYLE DINING-

For all to share | 28.95 per person

All family style to include simple salad and bread service

CHOOSE TWO MAIN

BRAISED PORK SHOULDER

Slow-cooked Berkshire pork, with tamarind-pineapple chutney and fresno peppers

MAC N' CHEESE

Carr Valley Mac n' Cheese served with toasted bread crumbs on top

ROASTED CHICKEN

Pan-roasted chicken with romesco sauce (gf)

PUB STEAK* 4.00 UPCHARGE

Grilled marinated steak with Col. Pabst Worcestershire cream sauce

VEGAN MOROCCAN TOFU

Curry Marinated tofu, roasted cauliflower

SCOTTISH SALMON* 4.00 UPCHARGE

Scottish salmon with an orange vinaigrette** (gf)

FRIDAYS ONLY

FISH FRY

Beer-battered cod with tartar sauce

CHOOSE TWO SIDES

Pub Fries

Green Beans

Roasted Carrots

Garlic Mushrooms

Creamy Slaw

Grilled Asparagus

(\$2 upcharge)

Garlic Mashed Potatoes

Roasted Red Potatoes

Corn Bread

-BUFFET STYLE DINING-

27.95 per person

All buffet to include simple salad and bread service

CHOOSE TWO MAIN

BRAISED PORK SHOULDER

Slow-cooked Berkshire pork, with tamarind-pineapple chutney and fresno peppers

MAC N' CHEESE

Carr Valley Mac n' Cheese served with toasted bread crumbs on top

ROASTED CHICKEN

Pan-roasted chicken with romesco sauce (gf)

PUB STEAK* 4.00 UPCHARGE

Grilled marinated steak with Col. Pabst Worcestershire cream sauce

VEGAN MOROCCAN TOFU

Curry Marinated tofu, roasted cauliflower

SCOTTISH SALMON* 4.00 UPCHARGE

Scottish salmon with an orange vinaigrette** (gf)

FRIDAYS ONLY

FISH FRY

Beer-battered cod with tartar sauce

CHOOSE TWO SIDE

Pub Fries

Green Beans

Roasted Carrots

Garlic Mushrooms

Creamy Slaw

Grilled Asparagus

(\$2 upcharge)

Garlic Mashed Potatoes

Roasted Red Potatoes

Corn Bread

-Dessert Bites-

Family Style Dining or Buffet Style Dining

20.00/dozen

Chocolate Chip Cookies

Stout Brownie Bites with Walnuts

Chocolate Covered Strawberries

Cinnamon Pecan Bread Pudding

PRE-SELECT MENU

Guests to choose selection of two starter choices, three entree choices, and two desert choices

-SOUPS & SALAD-

Soup and Salad orders to be taken at the same time as entree orders.

BEER CHEESE SOUP

Carr Valley cheddar with Weiss beer, topped with spiced popcorn 6.95/cup

WEDGE SALAD

Iceberg lettuce, bacon, onion, tomatoes and rosemary Carr Valley blue cheese dressing (gf) (V) 9.95

SIMPLE SALAD

Mixed greens tossed in balsamic vinaigrette, cherry tomatoes, and sliced cucumbers (gf) (v) 5.95

CAESAR SALAD

Romaine lettuce and house-made caesar dressing 7.95

-ENTREES-

Groups under 24 guests can have up to 3 different entrée selections including the vegetarian option. Groups over 24 must all have the same entrée or provide counts for each entrée 10 days prior to arrival and provide place cards indicating guest selections.

PUB STEAKS

Our steaks are corn-fed 100% Black Angus raised on family farms.
All steaks are served with Col. Worcestershire cream sauce and sauteed green beans.

COULOTTE 29.95

NEW YORK STRIP 36.95

FILET

39.95

PAN SEARED SCALLOPS

Jumbo seared scallops with caramelized fennel puree, roasted baby carrots and parsley vinaigrette (gf) 32.95

SCOTTISH SALMON

Pan-seared salmon with sundried tomato and asparagus risotto, topped with fresh arugula and Sartori Bella Vitano Gold cheese (gf) 27.95

ROASTED CHICKEN

Pan roasted skin-on airline breast, fried sweet corn polenta, beech mushrooms, Brussel sprout leaves and chicken-mushroom jus. 24.95

BRAISED PORK SHOULDER

Slow-cooked Berkshire pork with coconut milk taro mash, chinese broccoli, tamarind-pineapple chutney and fresno peppers (gf) 23.95

VEGAN MOROCCAN TOFU

Marinated "Simple Soyman" tofu, roasted cauliflower, saffron farro and chermoula sauce. (v) 17.95

FRIDAYS ONLY

WISCONSIN FISH FRY

Beer-battered cod served with crinkle cut fries, coleslaw, and tartar sauce. 17.95

-DESSERTS-

WARM STOUT BROWNIE

Coffee gelato and roasted walnuts. 7.95

CINNAMON BREAD PUDDING

Served warm with cream cheese frosting. 7.95

SPRECHER ROOT BEER FLOAT

Vanilla bean ice cream and local root beer 5.95